FOOD CHALLENGE 2021

MEMO

TO: 2021 D9 4-H FOOD CHALLENGE TEAMS

FROM: AMY RESSLER, CONTEST CHAIR

RE: 2021 4-H FOOD CHALLENGE AT BIG TIME IN D-9 ON SATURDAY, MAY 1 & ORIENTATION



- Take a few minutes to review to the contest guidelines on the D9 4-H website: http://d94-httamu.edu/eventsandcontests/bigtime/food-challenge/ and attached. If you have questions, please ask.
- The 2021 Food Challenge will be conducted **Saturday only**. To comply with limited occupancy requirements of Lone Star College, scheduling will be different this year. Rather than heats or rounds, each team with have an individual start time. Starting times will be every 15 minutes throughout the day, with the prep time starting at 9:00. The team interview will be almost immediately following their prep phrase.
- Please check the attached schedules (also posted online) to find your team's assigned time for the contest prep phase and interview time.
- The Food Challenge will be held in Building B of the Lone Star College-Montgomery campus at 3200 College Park Drive, Conroe, TX 77384-4500: http://www.lonestar.edu/maps-montgomery.htm.
- There will not be a holding room/area before the prep phase. To maintain occupancy requirements, please do not arrive more than 30 minutes before your assigned time.
 There will be a contest official outside of each prep room to check in teams, 15 minutes prior to each team's assigned prep time. Prep rooms will be B208 and B204.
- Parents are asked to stay out of the hallways and rooms where the Food Challenge
 activities are taking place. The best place for parents who want to wait is outside of the
 building.
- Each age division will be divided into groups (this year we have 1 senior group, 2 intermediate group, 1 junior group) with the top 5 placing teams in each group announced at the awards event.



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- The top 4 senior teams in the senior group will qualify for the state contest. If one of the top teams is not able to participate in the state contest, the fifth-place team from will become eligible to participate.
- There will **not** be a box check this year. Teams will be held to the honor system. Boxes may be spot checked at any time and prep room monitors and judges will be looking to see if items teams are using are on the list. If a team uses items not on the list, they may be disqualified. **Teams need to check in at the assigned prep room with their box in tow 15 minutes before their prep time starts.** Contest officials will NOT be available to help teams move boxes from place to place. Teams are welcome to bring their own wagon or other means to aid in moving their boxes. After a team finishes the interview, someone needs to make sure to get the box! Contest officials will not be responsible for any boxes or equipment left behind.
- Teams need to plan to stay until after their interview is complete. The revised scheduling format for 2021 should allow the interview to happen immediately after the prep time.
 Contest officials will make every effort to keep the interview schedule running smoothly and on time, however, variations may occur for unforeseen reasons. Teams should be prepared to be judged at a time a few minutes before or after their scheduled time if necessary.
- We know most teams have members that are involved in multiple contests and we've worked diligently to work around those conflicts. However, there may still be some tight schedules and domino effects. Please make sure someone (who knows where team members are) stays in touch with the prep room supervisor or contest co-chair (Amy Ressler) to communicate about issues. Every effort will be made to accommodate teams with conflicts, but if we don't hear from someone on your team before the team's scheduled start time, we will assume the team is a "no show".
- Juniors will NOT need to use heat for their recipe and doing so will not increase chances of winning. It is perfectly acceptable for junior teams to not bring a heat source.
- Any team that chooses to use heat will need to limit their use of heat sources to ONE.
 Teams can choose to use either the skillet or hot plate, but please refrain from using both to help prevent tripping the electricity breakers.
- If breakers do trip, treat the situation as an equipment malfunction and adapt. If all the electricity goes out in the room, teams will stop what they are doing and turn their backs to the table and wait for further instruction.
- REMEMBER: the contest results are more about the process and a team's ability to communicate what they know than the actual product.
- As in the past, we will have monitors/judges during the preparation phase. They will watch teams and look for actions related to team work, problem solving, and food safety and proper clean up. They will make notes on each team and share with the interview judges for consideration in the final scoring.
- During the prep phase, assume all produce is washed and ready to use. Teams won't be

counted off for not washing your fruits and veggies, etc. However, when thinking about tasting the contest food, assume all food is potentially hazardous. Please, don't eat any of the contest food, because it may not have been handled properly before it got to you. Other than that, follow all standard food safety rules.

- Clean up is important. **Teams can leave out hot items** (i.e. burner, pans it's best if these are labeled somehow so that can get back to you if need be), but the items need to be stacked neatly with the box, and everything else needs to be tidy including food off the floor, loose paper thrown or stored, and all supplies/utensils stowed in the box. Prep judges will be looking at this.
- Interviews will have 8 minutes; 5 minutes for presentation and 3 minutes for guestions. Judges will have time between interviews to score and write comments. Remember, to earn maximum points, teams must use the 5-minute presentation to address all areas of the presentation scorecard. At the end of 5 minutes, time will be called, and the presentation will stop. Judges will be allowed 3 minutes to ask questions. Judges will not ask questions related to what teams should have covered during the presentation. Instead, questions will be related to general nutrition, health, chronic disease prevention or others relevant to food and nutrition.
- Even with the new scheduling format it may be possible teams may have to wait a while between the completion of the prep phase and the interview. To maintain fairness, teams are asked not to talk or write (as in making notes and preparing for the interview). Most teams will not have to wait any longer than just a few minutes for their interview.
- "Grocery Store" items will be available during the prep phase and at least 2 items are expected to be utilized in accordance with contest rules. It is possible that some items may run out. Teams are encouraged to adapt and improvise, as necessary. Utilizing the "personal pantry" items that teams are allowed by contest rules will ensure teams have enough items to make a recipe. Teams will be judged on their communication of what they know about nutrition and food preparation and how substitutions, alternations and additions could enhance or detract from the dish, much more than they will be judged on the actual items they chose to use.
- After the interview, food should be disposed of in the trash can and dishes should be taken home to wash. Please do not rinse dishes in the sinks at the school because residual food particles can clog drains and leave the sinks dirty.
- It is extremely important to be the best guests we can be at Lone Star College. We will be using science labs with specialized teaching environments. We must treat the classrooms with the utmost respect. Basically, if it's not yours, don't touch it!
- Assigned prep times and judging order have been randomly selected, except for teams with specific 4-H conflicts. Any further changes will only be made under extreme circumstances.
- If you have questions, please do not hesitate to ask. If something changes that effects your team's participation, please discuss them with us as soon as possible.

